

LIGHT WORKING LUNCH MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus **OR** design your own from the selection below.

STEP TWO: Fill out the order form and return it to your event manager - remember to include beverages.

V = Vegetarian GF = Gluten free DF = Dairy free VEGAN = Vegan

RECOMMENDED MENUS

LIGHT WORKING LUNCH MENU 1

- Classic bacon and egg pie, tomato ketchup
- Slow roast lamb and ricotta pocket, Peruvian chilli peanut sauce
- Teriyaki beef wrap, Japanese mayonnaise, slaw, bean shoots
- Hummingbird cake
- Basket of whole seasonal fruit
- Tea selection, filter coffee and water station

LIGHT WORKING LUNCH MENU 2

- Slow roast lamb and ricotta pocket, Peruvian chilli peanut sauce
- Roast vegetable and feta flan, picalilli (V)
- Furikake and pickled ginger salmon skewers (GF)
- Crispy chicken soft taco, pickled carrot, avocado whip
- Lemon meringue tartlets
- Tea selection, filter coffee and water station

DESIGN YOUR OWN MENU

SAVOURY

- Classic bacon and egg pie, tomato ketchup
- Roast vegetable and feta flan, piccalilli (V)
- Slow roast lamb and ricotta pocket, Peruvian chilli peanut sauce
- Wholemeal BLT, dijonaise
- Mediterranean fritatta, gruyère, sundried tomato pesto (V, GF)
- Teriyaki beef wrap, Japanese mayonnaise, slaw, bean shoots
- Furikake and pickled ginger salmon skewers (GF)
- Handmade savouries selection (30% VEGETARIAN)
- Crispy chicken soft taco, pickled carrot, avocado whip

SALADS

- Iceberg salad, toasted mustard seed vinaigrette, cucumber, carrot (GF)
- Malaysian herb salad, cauliflower rice, quinoa, peanuts, lime dressing (GF)
- Cos salad, apple, toasted walnuts, grapes, yoghurt mayonnaise (GF)
- Scorched broccoli salad, kale, roast garlic, miso dressing (GF)
- Rocket salad, balsamic, pangrattato, green olives
- Chickpea and artichoke salad, fava beans, parsley lemon dressing (GF)
- Baby spinach salad, toasted almonds, dates, red onion dressing (GF)
- Quinoa, lentil and pea salad, feta, mint, lemon (GF)
- Mesclun salad, feta, olives, tomato, shallot vinaigrette (GF)
- Roast vegetable and grain salad, slivered almonds, sweet paprika dressing

SWEET

- Date and apple lumberjack cake
- Victoria sponge slice
- Hummingbird cake
- Chocolate caramel almond slice
- Lemon meringue tartlets
- Berry cheesecake slice
- Chocolate coconut rough (VEGAN, GF)
- Louise slice (VEGAN, GF)
- Ginger pistachio slice (VEGAN, GF)
- Chef's choice of sweet selection
- Basket of whole seasonal fruit (V, GF)

\$4.80 per item

- Fruit skewers (V, GF)

BEVERAGES

- Tea selection, filter coffee and water station
- Tea selection, filter coffee, orange juice and water station

Menu content is subject to change due to market or seasonal availability.

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

YOUR NAME

COMPANY
(IF APPLICABLE)

EMAIL

PHONE

ADDRESS

FUNCTION INFORMATION

FUNCTION ID

DATE OF FUNCTION

TIME OF SERVICE

VENUE NAME

NUMBER OF PEOPLE

CATERING REQUIREMENTS

RECOMMENDED MENUS

LIGHT WORKING LUNCH MENU 1



LIGHT WORKING LUNCH MENU 2



DESIGN YOUR OWN MENU

SAVOURY

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- Fruit skewers (V, GF)

BEVERAGES

- Tea selection, filter coffee and water station
- Tea selection, filter coffee, orange juice and water station

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

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DF = Dairy free
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VEGAN = Vegan

MONTANA
FOOD AND EVENTS

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